



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack NH, 03054
(603) 420-1730



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Arma Joes	Date: 1/4/22	Page 1 of 2	No. of Risk Factor/Intervention Violations 0
Address: 140 AOW Highway	Time in: 12:00	Time out: 12:30	No. of Repeat Risk Factor/Intervention Violations 0
Owner/Permit Holder: Energy North Inc.	Risk Category: C	Total Violations 0	
Email:	Phone:	Inspection Status: Green Yellow Red	
Inspection Type: Routine	Re-inspection	Pre-operational	Illness Investigation
	Complaint	Other	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status		COS	R
Supervision			
1	IN OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	IN OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	IN OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	IN OUT		
Proper use of restriction and exclusion			
5	IN OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	IN OUT NO		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT NO		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	IN OUT NO		
Hands clean & properly washed			
9	IN OUT N/A NO		
No bare hand contact with RTE food			
10	IN OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	IN OUT		
Food obtained from an approved source			
12	IN OUT N/A NO		
Food received at proper temperature			
13	IN OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A NO		
Req. records available: shell stock tags, parasite destruction			

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R
Protection from Contamination			
15	IN OUT N/A NO		
Food separated and protected			
16	IN OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	IN OUT N/A NO		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	IN OUT N/A NO		
Proper cooking time and temperature			
19	IN OUT N/A NO		
Proper reheating procedures for hot holding			
20	IN OUT N/A NO		
Proper cooling time and temperatures			
21	IN OUT N/A NO		
Proper hot holding temperatures			
22	IN OUT N/A NO		
Proper cold holding temperatures			
23	IN OUT N/A NO		
Proper date marking and disposition			
24	IN OUT N/A NO		
Time as a Public Health Control: procedures and records			
Consumer Advisory			
25	IN OUT N/A		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	IN OUT N/A		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	IN OUT N/A		
Food additives: approved and properly used			
28	IN OUT N/A		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
29	IN OUT N/A		
Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
Physical Facilities			
50			
Hot & cold water available adequate pressure			
51			
Plumbing installed, proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55			
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation:

License Posted:

Discussion with Person-in-Charge:

Follow-Up:

Follow-Up Date:

Signature of Person in Charge:

Date:

Signature of Inspector:

Date: **1-4-2022**

Date: 1-4-2022



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack NH, 03054
(603) 420-1730



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Subway #30155</u>	Date: <u>1/4/22</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>140 B DW Highway</u>	Time in: <u>12:00</u>	Time out: <u>12:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Energy north Inc.</u>	Risk Category: <u>C</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	

Inspection Type: Routine Re-inspection Pre-operational Illness Investigation Complaint Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status		COS	R
Supervision			
1	<u>IN</u> OUT	Person in charge present, demonstrates knowledge and performs duties	
2	<u>IN</u> OUT N/A	Certified Food Protection Manager	
Employee Health			
3	<u>IN</u> OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting	
4	<u>IN</u> OUT	Proper use of restriction and exclusion	
5	<u>IN</u> OUT	Procedures for responding to vomiting and diarrheal events	
Good Hygiene Practices			
6	IN OUT <u>NO</u>	Proper eating, tasting, drinking, or tobacco use	
7	IN OUT <u>NO</u>	No discharge from eyes, nose, mouth	
Preventing Contamination by Hands			
8	<u>IN</u> OUT NO	Hands clean & properly washed	
9	<u>IN</u> OUT N/A NO	No bare hand contact with RTE food	
10	<u>IN</u> OUT	Adequate handwashing sinks properly supplied & accessible	
Approved Source			
11	<u>IN</u> OUT	Food obtained from an approved source	
12	IN OUT N/A <u>NO</u>	Food received at proper temperature	
13	<u>IN</u> OUT	Food in good condition, safe & unadulterated	
14	IN OUT <u>N/A</u> NO	Req. records available: shell stock tags, parasite destruction	
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.			

Compliance Status		COS	R
Protection from Contamination			
15	<u>IN</u> OUT N/A NO	Food separated and protected	
16	<u>IN</u> OUT N/A	Food-contact surfaces cleaned and sanitized	
17	IN OUT <u>N/A</u> NO	Proper disposition or returned, previously served, reconditioned & unsafe food	
Time / Temperature Control for Safety			
18	IN OUT N/A <u>NO</u>	Proper cooking time and temperature	
19	IN OUT N/A <u>NO</u>	Proper reheating procedures for hot holding	
20	IN OUT N/A <u>NO</u>	Proper cooling time and temperatures	
21	<u>IN</u> OUT N/A NO	Proper hot holding temperatures	
22	<u>IN</u> OUT N/A NO	Proper cold holding temperatures	
23	<u>IN</u> OUT N/A NO	Proper date marking and disposition	
24	IN OUT <u>N/A</u> NO	Time as a Public Health Control: procedures and records	
Consumer Advisory			
25	<u>IN</u> OUT N/A	Consumer advisory provided for raw/undercooked foods	
Highly Susceptible Populations			
26	<u>IN</u> OUT N/A	Pasteurized foods used; prohibited foods not offered	
Food / Color Additives and Toxic Substances			
27	<u>IN</u> OUT N/A	Food additives: approved and properly used	
28	<u>IN</u> OUT N/A	Toxic substances properly identified, stored and used	
Conformance with Approved Procedures			
19	IN OUT <u>N/A</u>	Compliance with variance/specialized process/HACCP	

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS = corrected on-site during inspection R = repeat violation

Compliance Status		COS	R
Safe Food and Water			
30		Pasteurized eggs used where required	
31		Water & Ice from approved source	
32		Variance obtained for specialized processing methods	
Food Temperature Control			
33		Proper cooling methods used: adequate equipment for temp. control	
34		Plant food properly cooked for hot holding	
35		Approved thawing methods used	
36		Thermometers provided and accurate	
Food Identification			
37		Food properly labeled: original container	
Prevention of Food Contamination			
38		Insects, rodents, & animals not present	
39		Contamination prevented during food preparation, storage & display	
40		Personal cleanliness	
41		Wiping cloths: properly used & stored	
42		Washing fruits & vegetables	

Compliance Status		COS	R
Proper Use of Utensils			
43		In-use utensils properly stored	
44		Utensils, equipment & linens: properly stored, dried, & handled	
45		Single-use/single-service articles: properly stored & used	
46		Gloves used properly	
Utensils, Equipment and Vending			
47		Food and non-food contact surfaces cleanable,	
48		Properly designed, constructed, & used	
49		Warewashing: installed, maintained, & used: test strips	
Physical Facilities			
50		Hot & cold water available adequate pressure	
51		Plumbing installed, proper backflow devices	
52		Sewage & waste water properly disposed	
53		Toilet facilities properly constructed, supplied, & cleaned	
54		Garbage & refuse properly disposed, facilities maintained	
55		Physical facilities installed, maintained, & clean	
56		Adequate ventilation & lighting, designated areas used	

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
	Follow-Up Date:
Signature of Person in Charge: <u>Kelli Brown</u>	Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>1/4/2022</u>

Date: 1-4-2022



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack NH, 03054
(603) 420-1730



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Rapid Refill # 134</u>	Date: <u>1/12/22</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>1 peach tree lane</u>	Time in: <u>1:00</u> Time out: <u>1:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>HPC corporation</u>	Risk Category: <u>D</u>	Total Violations <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red

Inspection Type: Routine Re-inspection Pre-operational Illness Investigation Complaint Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status		COS	R
Supervision			
1	<u>IN</u> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<u>IN</u> OUT <u>N/A</u>		
Certified Food Protection Manager			
Employee Health			
3	<u>IN</u> OUT		
Management/food employees & conditional employee: knowledge, responsibilities and reporting			
4	<u>IN</u> OUT		
Proper use of restriction and exclusion			
5	<u>IN</u> OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	<u>IN</u> OUT <u>NO</u>		
Proper eating, tasting, drinking, or tobacco use			
7	<u>IN</u> OUT <u>NO</u>		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	<u>IN</u> OUT <u>NO</u>		
Hands clean & properly washed			
9	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
No bare hand contact with RTE food			
10	<u>IN</u> OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	<u>IN</u> OUT		
Food obtained from an approved source			
12	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Food received at proper temperature			
13	<u>IN</u> OUT		
Food in good condition, safe & unadulterated			
14	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Req. records available: shell stock tags, parasite destruction			
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.			

GOOD RETAIL PRACTICES

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Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
Physical Facilities			
50			
Hot & cold water available adequate pressure			
51			
Plumbing installed, proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55			
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
	Follow-Up Date:
Signature of Person in Charge:	Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>1/12/2022</u>

Date: 1/12/2022



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack NH, 03054
(603) 420-1730



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>DW PIZZA</u>	Date: <u>11/2/22</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>78 DW Highway</u>	Time in: <u>30</u>	Time out: <u>2:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>DW PIZZA INC.</u>	Risk Category: <u>C</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	

Inspection Type: Routine Re-inspection Pre-operational Illness Investigation Complaint Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status		COS	R
Supervision			
1	<u>IN</u> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<u>IN</u> OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	<u>IN</u> OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	<u>IN</u> OUT		
Proper use of restriction and exclusion			
5	<u>IN</u> OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	IN OUT <u>NO</u>		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT <u>NO</u>		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	<u>IN</u> OUT NO		
Hands clean & properly washed			
9	<u>IN</u> OUT N/A NO		
No bare hand contact with RTE food			
10	<u>IN</u> OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	<u>IN</u> OUT		
Food obtained from an approved source			
12	<u>IN</u> OUT N/A <u>NO</u>		
Food received at proper temperature			
13	<u>IN</u> OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A <u>NO</u>		
Req. records available: shell stock tags, parasite destruction			
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.			

Compliance Status		COS	R
Protection from Contamination			
15	<u>IN</u> OUT N/A NO		
Food separated and protected			
16	<u>IN</u> OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	IN OUT N/A <u>NO</u>		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	IN OUT N/A <u>NO</u>		
Proper cooking time and temperature			
19	IN OUT N/A <u>NO</u>		
Proper reheating procedures for hot holding			
20	IN OUT N/A <u>NO</u>		
Proper cooling time and temperatures			
21	IN OUT N/A <u>NO</u>		
Proper hot holding temperatures			
22	<u>IN</u> OUT N/A NO		
Proper cold holding temperatures			
23	<u>IN</u> OUT N/A NO		
Proper date marking and disposition			
24	IN OUT N/A <u>NO</u>		
Time as a Public Health Control: procedures and records			
Consumer Advisory			
25	<u>IN</u> OUT N/A		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	<u>IN</u> OUT N/A		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	IN OUT N/A <u>NO</u>		
Food additives: approved and properly used			
28	<u>IN</u> OUT N/A		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
19	IN OUT N/A <u>NO</u>		
Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
Safe Food and Water			
30			
Pasteurized eggs used where required			
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Variance obtained for specialized processing methods			
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Proper cooling methods used: adequate equipment for temp. control			
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Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
Food Identification			
37			
Food properly labeled; original container			
Prevention of Food Contamination			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
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Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
Physical Facilities			
50			
Hot & cold water available adequate pressure			
51			
Plumbing installed, proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55			
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
	Follow-Up Date:
Signature of Person in Charge: <u>[Signature]</u>	Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>11/2/2022</u>

Date: 4/12/2022



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack NH, 03054
(603) 420-1730



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Rapid Refill #140</u>	Date: <u>1/13/22</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>716 DW Highway</u>	Time in: <u>11:30</u> Time out: <u>12:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>HP6 Corporation</u>	Risk Category: <u>D</u>	Total Violations <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational
	Illness Investigation	Complaint
	Other	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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Supervision			
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2	IN <u>N/A</u>		
Certified Food Protection Manager			
Employee Health			
3	<u>IN</u> OUT		
Management/food employees & conditional employees; knowledge, responsibilities and reporting			
4	<u>IN</u> OUT		
Proper use of restriction and exclusion			
5	<u>IN</u> OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	IN OUT <u>NO</u>		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT <u>NO</u>		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	IN OUT <u>NO</u>		
Hands clean & properly washed			
9	IN OUT <u>N/A</u> <u>NO</u>		
No bare hand contact with RTE food			
10	<u>IN</u> OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	<u>IN</u> OUT		
Food obtained from an approved source			
12	IN OUT <u>N/A</u> <u>NO</u>		
Food received at proper temperature			
13	<u>IN</u> OUT		
Food in good condition, safe & unadulterated			
14	IN OUT <u>N/A</u> <u>NO</u>		
Req. records available: shell stock tags, parasite destruction			

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Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Protection from Contamination			
15	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Food separated and protected			
16	<u>IN</u> OUT <u>N/A</u>		
Food-contact surfaces cleaned and sanitized			
17	IN OUT <u>N/A</u> <u>NO</u>		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	IN OUT <u>N/A</u> <u>NO</u>		
Proper cooking time and temperature			
19	IN OUT <u>N/A</u> <u>NO</u>		
Proper reheating procedures for hot holding			
20	IN OUT <u>N/A</u> <u>NO</u>		
Proper cooling time and temperatures			
21	IN OUT <u>N/A</u> <u>NO</u>		
Proper hot holding temperatures			
22	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Proper cold holding temperatures			
23	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Proper date marking and disposition			
24	IN OUT <u>N/A</u> <u>NO</u>		
Time as a Public Health Control: procedures and records			
Consumer Advisory			
25	IN OUT <u>N/A</u>		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	IN OUT <u>N/A</u>		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	IN OUT <u>N/A</u>		
Food additives: approved and properly used			
28	<u>IN</u> OUT <u>N/A</u>		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
19	IN OUT <u>N/A</u>		
Compliance with variance/specialized process/HACCP			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
Physical Facilities			
50			
Hot & cold water available adequate pressure			
51			
Plumbing installed, proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55			
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge:	Follow-Up: Y N
	Follow-Up Date:
Signature of Person in Charge: <u>[Signature]</u>	Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>11/13/2022</u>

Date: 4/13/2022



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack NH, 03054
(603) 420-1730



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: YMCA	Date: 1/14/22 Page 1 of 2	No. of Risk Factor/Intervention Violations 0
Address: 6 Henry Clay Drive	Time in: 1:00 Time out: 1:30	No. of Repeat Risk Factor/Intervention Violations 0
Owner/Permit Holder: YMCA of Greater Nashua	Risk Category: G	Total Violations 0
Email:	Phone:	Inspection Status: Green Yellow Red
Inspection Type: Routine	Re-inspection	Pre-operational
Illness Investigation	Complaint	Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status		COS	R
Supervision			
1	IN OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	IN OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	IN OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	IN OUT		
Proper use of restriction and exclusion			
5	IN OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	IN OUT		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	IN OUT NO		
Hands clean & properly washed			
9	IN OUT N/A NO		
No bare hand contact with RTE food			
10	IN OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	IN OUT		
Food obtained from an approved source			
12	IN OUT N/A NO		
Food received at proper temperature			
13	IN OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A NO		
Req. records available: shell stock tags, parasite destruction			

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R
Protection from Contamination			
15	IN OUT N/A NO		
Food separated and protected			
16	IN OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	IN OUT N/A NO		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	IN OUT N/A NO		
Proper cooking time and temperature			
19	IN OUT N/A NO		
Proper reheating procedures for hot holding			
20	IN OUT N/A NO		
Proper cooling time and temperatures			
21	IN OUT N/A NO		
Proper hot holding temperatures			
22	IN OUT N/A NO		
Proper cold holding temperatures			
23	IN OUT N/A NO		
Proper date marking and disposition			
24	IN OUT N/A NO		
Time as a Public Health Control: procedures and records			
Consumer Advisory			
25	IN OUT N/A		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	IN OUT N/A		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	IN OUT N/A		
Food additives: approved and properly used			
28	IN OUT N/A		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
19	IN OUT N/A		
Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used; adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used; test strips			
Physical Facilities			
50			
Hot & cold water available adequate pressure			
51			
Plumbing installed, proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55			
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation:

Discussion with Person-in-Charge:

License Posted: **Y** **N**

Follow-Up: **Y** **N**

Follow-Up Date:

Signature of Person in Charge: *Charles D. Niele*

Date:

Signature of Inspector: *[Signature]*

Date: **1/14/2022**

Date: 1/14/2022



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack NH, 03054
(603) 420-1730



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Luna Caprese</u>	Date: <u>1/18/22</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>76 p.w. Highway</u>	Time in: <u>00</u> Time out: <u>2:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>ABCAPRI LLC</u>	Risk Category: <u>B</u>	Total Violations <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational
Illness Investigation	Complaint	Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status		COS	R
Supervision			
1	<u>IN</u> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<u>IN</u> OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	<u>IN</u> OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	<u>IN</u> OUT		
Proper use of restriction and exclusion			
5	<u>IN</u> OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	IN OUT <u>NO</u>		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT <u>NO</u>		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	IN OUT <u>NO</u>		
Hands clean & properly washed			
9	IN OUT N/A <u>NO</u>		
No bare hand contact with RTE food			
10	<u>IN</u> OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	<u>IN</u> OUT		
Food obtained from an approved source			
12	IN OUT N/A <u>NO</u>		
Food received at proper temperature			
13	<u>IN</u> OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A <u>NO</u>		
Req. records available: shell stock tags, parasite destruction			

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R
Protection from Contamination			
15	<u>IN</u> OUT N/A NO		
Food separated and protected			
16	<u>IN</u> OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	IN OUT <u>N/A</u> NO		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	IN OUT N/A <u>NO</u>		
Proper cooking time and temperature			
19	IN OUT N/A <u>NO</u>		
Proper reheating procedures for hot holding			
20	IN OUT N/A <u>NO</u>		
Proper cooling time and temperatures			
21	IN OUT N/A <u>NO</u>		
Proper hot holding temperatures			
22	<u>IN</u> OUT N/A NO		
Proper cold holding temperatures			
23	<u>IN</u> OUT N/A NO		
Proper date marking and disposition			
24	IN OUT <u>N/A</u> NO		
Time as a Public Health Control: procedures and records			
Consumer Advisory			
25	<u>IN</u> OUT N/A		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	<u>IN</u> OUT N/A		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	IN OUT <u>N/A</u>		
Food additives: approved and properly used			
28	<u>IN</u> OUT N/A		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
19	IN OUT <u>N/A</u>		
Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
Physical Facilities			
50			
Hot & cold water available adequate pressure			
51			
Plumbing installed, proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55			
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation:

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge:

Date:

Signature of Inspector:

Date: 1/18/2022

Date: 1/18/2022



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack NH, 03054
(603) 420-1730



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>CVS Pharmacy #902</u>	Date: <u>1/19/22</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>456 DW Highway</u>	Time in: Time out:	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>CVS Manchester NH, LLC</u>	Risk Category: <u>F</u>	Total Violations <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection Pre-operational Illness Investigation Complaint Other	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status		COS	R
Supervision			
1	<u>IN</u> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<u>IN</u> OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	<u>IN</u> OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	<u>IN</u> OUT		
Proper use of restriction and exclusion			
5	<u>IN</u> OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	<u>IN</u> OUT <u>NO</u>		
Proper eating, tasting, drinking, or tobacco use			
7	<u>IN</u> OUT <u>NO</u>		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	<u>IN</u> OUT <u>NO</u>		
Hands clean & properly washed			
9	<u>IN</u> OUT N/A <u>NO</u>		
No bare hand contact with RTE food			
10	<u>IN</u> OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	<u>IN</u> OUT		
Food obtained from an approved source			
12	<u>IN</u> OUT N/A <u>NO</u>		
Food received at proper temperature			
13	<u>IN</u> OUT		
Food in good condition, safe & unadulterated			
14	<u>IN</u> OUT N/A <u>NO</u>		
Req. records available: shell stock tags, parasite destruction			
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.			

Compliance Status		COS	R
Protection from Contamination			
15	<u>IN</u> OUT N/A <u>NO</u>		
Food separated and protected			
16	<u>IN</u> OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	<u>IN</u> OUT N/A <u>NO</u>		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	<u>IN</u> OUT N/A <u>NO</u>		
Proper cooking time and temperature			
19	<u>IN</u> OUT N/A <u>NO</u>		
Proper reheating procedures for hot holding			
20	<u>IN</u> OUT N/A <u>NO</u>		
Proper cooling time and temperatures			
21	<u>IN</u> OUT N/A <u>NO</u>		
Proper hot holding temperatures			
22	<u>IN</u> OUT N/A <u>NO</u>		
Proper cold holding temperatures			
23	<u>IN</u> OUT N/A <u>NO</u>		
Proper date marking and disposition			
24	<u>IN</u> OUT N/A <u>NO</u>		
Time as a Public Health Control: procedures and records			
Consumer Advisory			
25	<u>IN</u> OUT N/A		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	<u>IN</u> OUT N/A		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	<u>IN</u> OUT N/A		
Food additives: approved and properly used			
28	<u>IN</u> OUT N/A		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
19	<u>IN</u> OUT N/A		
Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
Physical Facilities			
50			
Hot & cold water available adequate pressure			
51			
Plumbing installed, proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55			
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation:

Discussion with Person-in-Charge:

Signature of Person in Charge:

Signature of Inspector:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Date:

Date: 1/19/2022

Date: 1/19/2021



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack NH, 03054
(603) 420-1730



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Dutkin But Good Times</u>	Date: <u>4/19/22</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>746 DW Highway</u>	Time in: <u>10:00</u> Time out: <u>10:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>DOPT LLC</u>	Risk Category: <u>B</u>	Total Violations <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational
Illness Investigation	Complaint	Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status		COS	R
Supervision			
1	IN OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	IN OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	IN OUT		
Management/food employees & conditional employee: knowledge, responsibilities and reporting			
4	IN OUT		
Proper use of restriction and exclusion			
5	IN OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	IN OUT NO		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT NO		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	IN OUT NO		
Hands clean & properly washed			
9	IN OUT N/A NO		
No bare hand contact with RTE food			
10	IN OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	IN OUT		
Food obtained from an approved source			
12	IN OUT N/A NO		
Food received at proper temperature			
13	IN OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A NO		
Req. records available: shell stock tags, parasite destruction			

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R
Protection from Contamination			
15	IN OUT N/A NO		
Food separated and protected			
16	IN OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	IN OUT N/A NO		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	IN OUT N/A NO		
Proper cooking time and temperature			
19	IN OUT N/A NO		
Proper reheating procedures for hot holding			
20	IN OUT N/A NO		
Proper cooling time and temperatures			
21	IN OUT N/A NO		
Proper hot holding temperatures			
22	IN OUT N/A NO		
Proper cold holding temperatures			
23	IN OUT N/A NO		
Proper date marking and disposition			
24	IN OUT N/A NO		
Time as a Public Health Control: procedures and records			
Consumer Advisory			
25	IN OUT N/A		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	IN OUT N/A		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	IN OUT N/A		
Food additives: approved and properly used			
28	IN OUT N/A		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
19	IN OUT N/A		
Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
Physical Facilities			
50			
Hot & cold water available adequate pressure			
51			
Plumbing installed, proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55			
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation:

Discussion with Person-in-Charge:

Signature of Person in Charge:

Signature of Inspector:

License Posted:

Follow-Up:

Follow-Up Date:

Date:

Date: 4/19/2022

Date: 1/19/2022



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack NH, 03054
(603) 420-1730



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Jade Dragon</u>	Date: <u>1/19/22</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>3</u>
Address: <u>515 PW Highway</u>	Time in: <u>1:00</u> Time out: <u>2:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Evergreen Hospitality LLC</u>	Risk Category: <u>A</u>	Total Violations <u>15</u>
Email:	Phone:	Inspection Status: Green <u>Yellow</u> Red

Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	<u>IN</u> OUT			15	<u>IN</u> OUT N/A NO		
Person in charge present, demonstrates knowledge and performs duties				Food separated and protected			
2	<u>IN</u> OUT N/A			16	<u>IN</u> OUT N/A		
Certified Food Protection Manager				Food-contact surfaces cleaned and sanitized			
Employee Health				17	<u>IN</u> OUT N/A NO		
3	<u>IN</u> OUT			Proper disposition or returned, previously served, reconditioned & unsafe food			
Management/food employees & conditional employee; knowledge, responsibilities and reporting				Time / Temperature Control for Safety			
4	<u>IN</u> OUT			18	<u>IN</u> OUT N/A NO		
Proper use of restriction and exclusion				Proper cooking time and temperature			
5	<u>IN</u> OUT			19	<u>IN</u> OUT N/A NO		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygiene Practices				20	<u>IN</u> OUT N/A NO		
6	<u>IN</u> OUT <u>NO</u>			Proper cooling time and temperatures			
Proper eating, tasting, drinking, or tobacco use				21	<u>IN</u> OUT N/A NO		
7	<u>IN</u> OUT <u>NO</u>			Proper hot holding temperatures			
No discharge from eyes, nose, mouth				22	<u>IN</u> OUT N/A NO		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	<u>IN</u> OUT <u>NO</u>			23	<u>IN</u> OUT N/A NO		
Hands clean & properly washed				Proper date marking and disposition			
9	<u>IN</u> OUT N/A NO			24	<u>IN</u> OUT N/A NO		
No bare hand contact with RTE food				Time as a Public Health Control: procedures and records			
10	<u>IN</u> OUT			Consumer Advisory			
Adequate handwashing sinks properly supplied & accessible				25	<u>IN</u> OUT N/A		
Approved Source				Consumer advisory provided for raw/undercooked foods			
11	<u>IN</u> OUT			Highly Susceptible Populations			
Food obtained from an approved source				26	<u>IN</u> OUT N/A		
12	<u>IN</u> OUT N/A NO			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food / Color Additives and Toxic Substances			
13	<u>IN</u> OUT			27	<u>IN</u> OUT N/A		
Food in good condition, safe & unadulterated				Food additives: approved and properly used			
14	<u>IN</u> OUT N/A NO			28	<u>IN</u> OUT N/A		
Req. records available: shell stock tags, parasite destruction				Toxic substances properly identified, stored and used			
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.				Conformance with Approved Procedures			
				19	<u>IN</u> OUT N/A		
				Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS = corrected on-site during inspection R = repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43			
Pasteurized eggs used where required				In-use utensils properly stored			
31				44			
Water & Ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored & used			
Food Temperature Control				46			
33				Gloves used properly			
Proper cooling methods used; adequate equipment for temp. control				Utensils, Equipment and Vending			
34				47	<u>X</u>		
Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable,			
35				48			
Approved thawing methods used				Properly designed, constructed, & used			
36				49	<u>X</u>		
Thermometers provided and accurate				Warewashing: installed, maintained, & used; test strips			
Food Identification				Physical Facilities			
37				50			
Food properly labeled; original container				Hot & cold water available adequate pressure			
Prevention of Food Contamination				51	<u>X</u>		
38				Plumbing installed, proper backflow devices			
Insects, rodents, & animals not present				52			
39	<u>X</u>			Sewage & waste water properly disposed			
Contamination prevented during food preparation, storage & display				53			
40				Toilet facilities properly constructed, supplied, & cleaned			
Personal cleanliness				54	<u>X</u>		
41				Garbage & refuse properly disposed, facilities maintained			
Wiping cloths: properly used & stored				55	<u>X</u>		
42				Physical facilities installed, maintained, & clean			
Washing fruits & vegetables				56			
				Adequate ventilation & lighting, designated areas used			

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge:	Follow-Up <u>30 days</u> <u>Y</u> N
	Follow-Up Date:
Signature of Person in Charge:	Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>1/19/2022</u>



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack NH, 03054
(603) 420-1730



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Jade Dragon

Date: 1/19/2022

Page 2 of 2

Address: 515 PW Highway

Compliance Achieved:

TEMPERATURE OBSERVATIONS

Item / Location	Temp.	Item / Location	Temp.	Item / Location	Temp.

OBSERVATIONS AND/OR CORRECTIVE ACTIONS

V	Item Number	Section of Code	Description of Violation	Dated Corrected or COS
			<u>Kitchen:</u>	
PF	16	4-601.11	interior flap of ice machine soiled with mold / debris. clean.	
C	55	6-501.12	Two-Bay sink (next to cookline) floor soiled with acc. of debris.	
C	55	6-501.11	Two-Bay sink (next to cookline) drywall crumbling / hole in wall. repair.	
PF	47	4-202.11	observed aluminum food cans being reused for food storage. not food grade containers discard.	
P	28	7-201.11	observed can of ethanol chaffing fuel stored on food prep table.	
C	55	6-501.12	accumulation of grease/debris on Two-bay sink / floor. clean.	
PF	47	4-202.11	observed cut vegetables stored in cardboard box. not food grade discard.	
C	49	4-602.13	<u>walk-in freezer</u> - floor soiled with acc. of debris. clean.	
C	39	3-305.11	<u>walk-in refrigerator</u> - observed food stored directly on floor. * repeat	
C	39	3-305.11	observed food product left uncovered in storage.	
C	47	4-602.13	Two-door inline units - doors and gaskets soiled with debris. clean.	
PF	47	4-202.11	observed egg carton being re-used for food preparation. not food grade - discard.	
P	15	3-304.11	observed chicken fingers resting directly on linen. * repeat	
C	51	5-205.15	<u>Bar:</u> sink leaking water, repair plumbing in good working condition.	
			<u>Outside:</u>	
C	54	5-501.15	accumulation of misc. item and debris. remove.	

Signature of Person in Charge:

Date:

Signature of Inspector:

Date: 1/19/2022



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack NH, 03054
(603) 420-1730



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>subway #608017</u>	Date: <u>1/20/22</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>1</u>
Address: <u>7 continental Blvd unit I</u>	Time in: <u>12:00</u> Time out: <u>12:45</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>snree Bahuchor Group</u>	Risk Category: <u>D</u>	Total Violations <u>1</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red

Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status		COS	R
Supervision			
1	<u>IN</u> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<u>IN</u> OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	<u>IN</u> OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	<u>IN</u> OUT		
Proper use of restriction and exclusion			
5	<u>IN</u> OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	IN OUT <u>NO</u>		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT <u>NO</u>		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	<u>IN</u> OUT NO		
Hands clean & properly washed			
9	<u>IN</u> OUT N/A NO		
No bare hand contact with RTE food			
10	<u>IN</u> OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	<u>IN</u> OUT		
Food obtained from an approved source			
12	IN OUT N/A <u>NO</u>		
Food received at proper temperature			
13	<u>IN</u> OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A <u>NO</u>		
Req. records available: shell stock tags, parasite destruction			
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.			

Compliance Status		COS	R
Protection from Contamination			
15	<u>IN</u> OUT N/A NO		
Food separated and protected			
16	<u>IN</u> OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	IN OUT N/A <u>NO</u>		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	IN OUT N/A <u>NO</u>		
Proper cooking time and temperature			
19	IN OUT N/A <u>NO</u>		
Proper reheating procedures for hot holding			
20	IN OUT N/A <u>NO</u>		
Proper cooling time and temperatures			
21	IN OUT N/A <u>NO</u>		
Proper hot holding temperatures			
22	<u>IN</u> OUT N/A NO		
Proper cold holding temperatures			
23	<u>IN</u> OUT N/A NO		
Proper date marking and disposition			
24	IN OUT N/A <u>NO</u>		
Time as a Public Health Control: procedures and records			
Consumer Advisory			
25	<u>IN</u> OUT N/A		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	<u>IN</u> OUT N/A		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	<u>IN</u> OUT N/A		
Food additives: approved and properly used			
28	<u>IN</u> OUT N/A		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
19	IN OUT N/A <u>NO</u>		
Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
Physical Facilities			
50			
Hot & cold water available adequate pressure			
51			
Plumbing installed, proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55			
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> N
	Follow-Up Date:
Signature of Person in Charge:	Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>1/20/2022</u>

Date: 11/20/2027



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack NH, 03054
(603) 420-1730



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Los Primos	Date: 1/24/22 Page 1 of 2	No. of Risk Factor/Intervention Violations: 0
Address: 3 Amherst Road unit A-11	Time in: 2:30 Time out: 1:00	No. of Repeat Risk Factor/Intervention Violations: 0
Owner/Permit Holder: Los Primos LLC	Risk Category: C	Total Violations: 0
Email:	Phone:	Inspection Status: Green Yellow Red
Inspection Type: Routine	Re-inspection	Pre-operational
Illness Investigation	Complaint	Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	COS	R
Supervision		
1 IN OUT		
2 IN OUT N/A		
Employee Health		
3 IN OUT		
4 IN OUT		
5 IN OUT		
Good Hygiene Practices		
6 IN OUT NO		
7 IN OUT NO		
Preventing Contamination by Hands		
8 IN OUT NO		
9 IN OUT N/A NO		
10 IN OUT		
Approved Source		
11 IN OUT		
12 IN OUT N/A NO		
13 IN OUT		
14 IN OUT N/A NO		

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

Compliance Status	COS	R
Protection from Contamination		
15 IN OUT N/A NO		
16 IN OUT N/A		
17 IN OUT N/A NO		
Time / Temperature Control for Safety		
18 IN OUT N/A NO		
19 IN OUT N/A NO		
20 IN OUT N/A NO		
21 IN OUT N/A NO		
22 IN OUT N/A NO		
23 IN OUT N/A NO		
24 IN OUT N/A NO		
Consumer Advisory		
25 IN OUT N/A		
Highly Susceptible Populations		
26 IN OUT N/A		
Food / Color Additives and Toxic Substances		
27 IN OUT N/A		
28 IN OUT N/A		
Conformance with Approved Procedures		
29 IN OUT N/A		

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS = corrected on-site during inspection R = repeat violation

Compliance Status	COS	R
Safe Food and Water		
30		
31		
32		
Food Temperature Control		
33		
34		
35		
36		
Food Identification		
37		
Prevention of Food Contamination		
38		
39		
40		
41		
42		

Compliance Status	COS	R
Proper Use of Utensils		
43		
44		
45		
46		
Utensils, Equipment and Vending		
47		
48		
49		
Physical Facilities		
50		
51		
52		
53		
54		
55		
56		

Type of Operation:	License Posted: Y N
Discussion with Person-in-Charge:	Follow-Up: Y N
Signature of Person in Charge:	Follow-Up Date:
Signature of Inspector:	Date: 1/24/2022

Date: 1/24/2022



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack NH, 03054
(603) 420-1730



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Portofino	Date: 1/27/22	Page 1 of 2	No. of Risk Factor/Intervention Violations 5
Address: 458 DW Highway unit	Time in: 1:00	Time out: 3:00	No. of Repeat Risk Factor/Intervention Violations 0
Owner/Permit Holder:	Risk Category:	Total Violations 8	
Email:	Phone:	Inspection Status: Green Yellow Red	
Inspection Type: Routine	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	IN OUT			15	IN OUT N/A NO		
Person in charge present, demonstrates knowledge and performs duties				Food separated and protected			
2	IN OUT N/A			16	IN OUT N/A		
Certified Food Protection Manager				Food-contact surfaces cleaned and sanitized			
Employee Health				17	IN OUT N/A NO		
3	IN OUT			Proper disposition or returned, previously served, reconditioned & unsafe food			
Management/food employees & conditional employee; knowledge, responsibilities and reporting				Time / Temperature Control for Safety			
4	IN OUT			18	IN OUT N/A NO		
Proper use of restriction and exclusion				Proper cooking time and temperature			
5	IN OUT			19	IN OUT N/A NO		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygiene Practices				20	IN OUT N/A NO		
6	IN OUT NO			Proper cooling time and temperatures			
Proper eating, tasting, drinking, or tobacco use				21	IN OUT N/A NO		
7	IN OUT NO			Proper hot holding temperatures			
No discharge from eyes, nose, mouth				22	IN OUT N/A NO		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	IN OUT NO			23	IN OUT N/A NO		
Hands clean & properly washed				Proper date marking and disposition			
9	IN OUT N/A NO			24	IN OUT N/A NO		
No bare hand contact with RTE food				Time as a Public Health Control: procedures and records			
10	IN OUT			Consumer Advisory			
Adequate handwashing sinks properly supplied & accessible				25	IN OUT N/A		
Approved Source				Consumer advisory provided for raw/undercooked foods			
11	IN OUT			Highly Susceptible Populations			
Food obtained from an approved source				26	IN OUT N/A		
12	IN OUT N/A NO			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food / Color Additives and Toxic Substances			
13	IN OUT			27	IN OUT N/A		
Food in good condition, safe & unadulterated				Food additives: approved and properly used			
14	IN OUT N/A NO			28	IN OUT N/A		
Req. records available: shell stock tags, parasite destruction				Toxic substances properly identified, stored and used			
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.				Conformance with Approved Procedures			
				19	IN OUT N/A		
				Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30	Pasteurized eggs used where required			43	In-use utensils properly stored		
31	Water & ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored & used		
Food Temperature Control				46	Gloves used properly		
33	Proper cooling methods used: adequate equipment for temp. control			Utensils, Equipment and Vending			
34	Plant food properly cooked for hot holding			47	Food and non-food contact surfaces cleanable,		
35	Approved thawing methods used			Properly designed, constructed, & used			
36	Thermometers provided and accurate			49	Warewashing: installed, maintained, & used: test strips		
Food Identification				Physical Facilities			
37	Food properly labeled: original container			50	Hot & cold water available adequate pressure		
Prevention of Food Contamination				51	Plumbing installed, proper backflow devices		
38	Insects, rodents, & animals not present			52	X Sewage & waste water properly disposed		
39	Contamination prevented during food preparation, storage & display			53	Toilet facilities properly constructed, supplied, & cleaned		
40	Personal cleanliness			54	Garbage & refuse properly disposed, facilities maintained		
41	Wiping cloths: properly used & stored			55	X Physical facilities installed, maintained, & clean		
42	Washing fruits & vegetables			56	Adequate ventilation & lighting, designated areas used		

Type of Operation:	License Posted: Y N
Discussion with Person-in-Charge:	Follow-Up: Y N
	Follow-Up Date:
Signature of Person in Charge: <i>[Signature]</i>	Date:
Signature of Inspector: <i>[Signature]</i>	Date: 1/27/2022

Date: 1/27/2022



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack NH, 03054
(603) 420-1730



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Friendlys	Date: 1/27/22 Page 1 of 2	No. of Risk Factor/Intervention Violations 3
Address: 710 Milford Road	Time in: 10:00 Time out: 12:00	No. of Repeat Risk Factor/Intervention Violations 0
Owner/Permit Holder:	Risk Category: B	Total Violations 6
Email:	Phone:	Inspection Status: Green Yellow Red
Inspection Type: Routine	Re-inspection	Pre-operational
Illness Investigation	Complaint	Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	IN OUT			15	IN OUT N/A NO		
Person in charge present, demonstrates knowledge and performs duties				Food separated and protected			
2	IN OUT N/A			16	IN OUT N/A		
Certified Food Protection Manager				Food-contact surfaces cleaned and sanitized			
Employee Health				17	IN OUT N/A NO		
3	IN OUT			Proper disposition or returned, previously served, reconditioned & unsafe food			
Management/food employees & conditional employee; knowledge, responsibilities and reporting				Time / Temperature Control for Safety			
4	IN OUT			18	IN OUT N/A NO		
Proper use of restriction and exclusion				Proper cooking time and temperature			
5	IN OUT			19	IN OUT N/A NO		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygiene Practices				20	IN OUT N/A NO		
6	IN OUT	NO		Proper cooling time and temperatures			
Proper eating, tasting, drinking, or tobacco use				21	IN OUT N/A NO		
7	IN OUT	NO		Proper hot holding temperatures			
No discharge from eyes, nose, mouth				22	IN OUT N/A NO		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	IN OUT	NO		23	IN OUT N/A NO		
Hands clean & properly washed				Proper date marking and disposition			
9	IN OUT N/A NO			24	IN OUT N/A NO		
No bare hand contact with RTE food				Time as a Public Health Control: procedures and records			
10	IN OUT			Consumer Advisory			
Adequate handwashing sinks properly supplied & accessible				25	IN OUT N/A		
Approved Source				Consumer advisory provided for raw/undercooked foods			
11	IN OUT			Highly Susceptible Populations			
Food obtained from an approved source				26	IN OUT N/A		
12	IN OUT N/A NO			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food / Color Additives and Toxic Substances			
13	IN OUT			27	IN OUT N/A		
Food in good condition, safe & unadulterated				Food additives: approved and properly used			
14	IN OUT N/A NO			28	IN OUT N/A		
Req. records available: shell stock tags, parasite destruction				Toxic substances properly identified, stored and used			
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.				Conformance with Approved Procedures			
				19	IN OUT N/A		
				Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS = corrected on-site during inspection R = repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43			
Pasteurized eggs used where required				In-use utensils properly stored			
31				44			
Water & Ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored & used			
Food Temperature Control				46			
33				Gloves used properly			
Proper cooling methods used; adequate equipment for temp. control				Utensils, Equipment and Vending			
34				47			
Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable,			
35				Properly designed, constructed, & used			
Approved thawing methods used				48			
36				Warewashing: installed, maintained, & used; test strips			
Thermometers provided and accurate				Physical Facilities			
Food Identification				50			
37				Hot & cold water available adequate pressure			
Food properly labeled: original container				51	X		
Prevention of Food Contamination				Plumbing installed, proper backflow devices			
38				52			
Insects, rodents, & animals not present				Sewage & waste water properly disposed			
39				53			
Contamination prevented during food preparation, storage & display				Toilet facilities properly constructed, supplied, & cleaned			
40				54			
Personal cleanliness				Garbage & refuse properly disposed, facilities maintained			
41				55	X		
Wiping cloths: properly used & stored				Physical facilities installed, maintained, & clean			
42				56			
Washing fruits & vegetables				Adequate ventilation & lighting, designated areas used			

Type of Operation:	License Posted: Y N
Discussion with Person-in-Charge:	Follow-Up: Y N
	Follow-Up Date:
Signature of Person in Charge: <i>Brandi Ryles</i>	Date:
Signature of Inspector: <i>[Signature]</i>	Date: 1/27/2022

Date: 1/27/2022



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack NH, 03054
(603) 420-1730



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Pizzaroma	Date: 1/26/22 Page 1 of 1	No. of Risk Factor/Intervention Violations 0
Address: 280 PW Highway unit A	Time in: 11:00 Time out: 12:00	No. of Repeat Risk Factor/Intervention Violations 0
Owner/Permit Holder: pizzaroma LLC	Risk Category: D	Total Violations 0
Email:	Phone:	Inspection Status: Green Yellow Red

Inspection Type: **Routine** Re-inspection Pre-operational Illness Investigation Complaint Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Supervision							
1	IN OUT			15	IN OUT N/A NO		
Person in charge present, demonstrates knowledge and performs duties				Food separated and protected			
2	IN OUT N/A			16	IN OUT N/A		
Certified Food Protection Manager				Food-contact surfaces cleaned and sanitized			
Employee Health							
3	IN OUT			17	IN OUT N/A NO		
Management/food employees & conditional employee; knowledge, responsibilities and reporting				Proper disposition or returned, previously served, reconditioned & unsafe food			
4	IN OUT			Time / Temperature Control for Safety			
Proper use of restriction and exclusion				18	IN OUT N/A NO		
5	IN OUT			Proper cooking time and temperature			
Procedures for responding to vomiting and diarrheal events				19	IN OUT N/A NO		
Good Hygiene Practices				Proper reheating procedures for hot holding			
6	IN OUT NO			20	IN OUT N/A NO		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperatures			
7	IN OUT NO			21	IN OUT N/A NO		
No discharge from eyes, nose, mouth				Proper hot holding temperatures			
Preventing Contamination by Hands				22	IN OUT N/A NO		
8	IN OUT NO			Proper cold holding temperatures			
Hands clean & properly washed				23	IN OUT N/A NO		
9	IN OUT N/A NO			Proper date marking and disposition			
No bare hand contact with RTE food				24	IN OUT N/A NO		
10	IN OUT			Time as a Public Health Control: procedures and records			
Adequate handwashing sinks properly supplied & accessible				Consumer Advisory			
Approved Source				25	IN OUT N/A		
11	IN OUT			Consumer advisory provided for raw/undercooked foods			
Food obtained from an approved source				Highly Susceptible Populations			
12	IN OUT N/A NO			26	IN OUT N/A		
Food received at proper temperature				Pasteurized foods used; prohibited foods not offered			
13	IN OUT			Food / Color Additives and Toxic Substances			
Food in good condition, safe & unadulterated				27	IN OUT N/A		
14	IN OUT N/A NO			Food additives: approved and properly used			
Req. records available: shell stock tags, parasite destruction				28	IN OUT N/A		
				Toxic substances properly identified, stored and used			
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.				Conformance with Approved Procedures			
				19	IN OUT N/A		
				Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS = corrected on-site during inspection R = repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water							
30	Pasteurized eggs used where required			Proper Use of Utensils			
31	Water & Ice from approved source			43	In-use utensils properly stored		
32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled		
Food Temperature Control				45	Single-use/single-service articles: properly stored & used		
33	Proper cooling methods used: adequate equipment for temp. control			46	Gloves used properly		
34	Plant food properly cooked for hot holding			Utensils, Equipment and Vending			
35	Approved thawing methods used			47	Food and non-food contact surfaces cleanable,		
36	Thermometers provided and accurate			Properly designed, constructed, & used			
Food Identification				49	Warewashing: installed, maintained, & used: test strips		
37	Food properly labeled: original container			Physical Facilities			
Prevention of Food Contamination				50	Hot & cold water available adequate pressure		
38	Insects, rodents, & animals not present			51	Plumbing installed, proper backflow devices		
39	Contamination prevented during food preparation, storage & display			52	Sewage & waste water properly disposed		
40	Personal cleanliness			53	Toilet facilities properly constructed, supplied, & cleaned		
41	Wiping cloths: properly used & stored			54	Garbage & refuse properly disposed, facilities maintained		
42	Washing fruits & vegetables			55	Physical facilities installed, maintained, & clean		
				56	Adequate ventilation & lighting, designated areas used		

Type of Operation:	License Posted: Y N
Discussion with Person-in-Charge:	Follow-Up: Y N
Signature of Person in Charge: <i>M. B.</i>	Follow-Up Date:
Signature of Inspector: <i>[Signature]</i>	Date: 1/26/2022

Date: 11/26/2022



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
412 Daniel Webster Highway
Merrimack NH, 03054
(603) 420-1730



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Gate City charter school</u>	Date: <u>1/28/22</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>7 Henry Clay Drive</u>	Time in: <u>10:00</u> Time out: <u>10:45</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Gate city charter school</u>	Risk Category: <u>6</u>	Total Violations <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red

Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status		COS	R
Supervision			
1	<u>IN</u> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<u>IN</u> OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	<u>IN</u> OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	<u>IN</u> OUT		
Proper use of restriction and exclusion			
5	<u>IN</u> OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	<u>IN</u> OUT <u>NO</u>		
Proper eating, testing, drinking, or tobacco use			
7	<u>IN</u> OUT <u>NO</u>		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	<u>IN</u> OUT <u>NO</u>		
Hands clean & properly washed			
9	<u>IN</u> OUT N/A <u>NO</u>		
No bare hand contact with RTE food			
10	<u>IN</u> OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	<u>IN</u> OUT		
Food obtained from an approved source			
12	<u>IN</u> OUT N/A <u>NO</u>		
Food received at proper temperature			
13	<u>IN</u> OUT		
Food in good condition, safe & unadulterated			
14	<u>IN</u> OUT N/A <u>NO</u>		
Req. records available: shell stock tags, parasite destruction			

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R
Protection from Contamination			
15	<u>IN</u> OUT N/A NO		
Food separated and protected			
16	<u>IN</u> OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	<u>IN</u> OUT N/A NO		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	<u>IN</u> OUT N/A <u>NO</u>		
Proper cooking time and temperature			
19	<u>IN</u> OUT N/A <u>NO</u>		
Proper reheating procedures for hot holding			
20	<u>IN</u> OUT N/A <u>NO</u>		
Proper cooling time and temperatures			
21	<u>IN</u> OUT N/A <u>NO</u>		
Proper hot holding temperatures			
22	<u>IN</u> OUT N/A <u>NO</u>		
Proper cold holding temperatures			
23	<u>IN</u> OUT N/A NO		
Proper date marking and disposition			
24	<u>IN</u> OUT N/A NO		
Time as a Public Health Control: procedures and records			
Consumer Advisory			
25	<u>IN</u> OUT N/A		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	<u>IN</u> OUT N/A		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	<u>IN</u> OUT N/A		
Food additives: approved and properly used			
28	<u>IN</u> OUT N/A		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
19	<u>IN</u> OUT N/A		
Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
Physical Facilities			
50			
Hot & cold water available adequate pressure			
51			
Plumbing installed, proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55			
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation:

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date: 1/28/2022

Signature of Inspector: [Signature]

Date: 1/28/2022

Date: 11/28/2022



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack NH, 03054
(603) 420-1730



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Lucky Discount Mart</u>	Date: <u>11/3/22</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>507 DW Highway</u>	Time in: <u>1:00</u>	Time out: <u>1:50</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>SRI Jay Corp</u>	Risk Category:		Total Violations <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u>	Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
	Complaint	Other	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status		COS	R
Supervision			
1	IN OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	IN OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	IN OUT		
Management/food employees & conditional employees; knowledge, responsibilities and reporting			
4	IN OUT		
Proper use of restriction and exclusion			
5	IN OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	IN OUT NO		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT NO		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	IN OUT NO		
Hands clean & properly washed			
9	IN OUT N/A NO		
No bare hand contact with RTE food			
10	IN OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	IN OUT		
Food obtained from an approved source			
12	IN OUT N/A NO		
Food received at proper temperature			
13	IN OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A NO		
Req. records available: shell stock tags, parasite destruction			

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R
Protection from Contamination			
15	IN OUT N/A NO		
Food separated and protected			
16	IN OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	IN OUT N/A NO		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	IN OUT N/A NO		
Proper cooking time and temperature			
19	IN OUT N/A NO		
Proper reheating procedures for hot holding			
20	IN OUT N/A NO		
Proper cooling time and temperatures			
21	IN OUT N/A NO		
Proper hot holding temperatures			
22	IN OUT N/A NO		
Proper cold holding temperatures			
23	IN OUT N/A NO		
Proper date marking and disposition			
24	IN OUT N/A NO		
Time as a Public Health Control: procedures and records			
Consumer Advisory			
25	IN OUT N/A		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	IN OUT N/A		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	IN OUT N/A		
Food additives: approved and properly used			
28	IN OUT N/A		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
29	IN OUT N/A		
Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
Physical Facilities			
50			
Hot & cold water available adequate pressure			
51			
Plumbing installed, proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55			
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation:

Discussion with Person-in-Charge:

Signature of Person in Charge:

Signature of Inspector:

License Posted:

Follow-Up:

Follow-Up Date:

Date:

Date: 11/3/2022

Date: 4/31/2022